

FRANKFURT CONTINENTAL



INGREDIENTS

**70CL BEEF AND PORK
(OR MIXED) TRIM 51.0 KG
CHILLED WATER 6.0 L
PACIFIC EUROFRANK PREMIX
3.0 KG**

TOTAL 60.0 KG



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METHOD

**RUN TRIM THROUGH 10MM PLATE.
ADD MINCED TRIM TO MIXER
ADD PREMIX.
MIX FOR 1 OR 2 MINUTES OR
UNTIL MIXTURE IS UNIFORM.
ADD WATER THEN MIX AGAIN
UNTIL THE WATER IS EVENLY DISPERSED.
RUN THROUGH 3MM PLATE
FILL INTO BROWN COLLAGEN CASINGS.
COOK IN WATER AT 80 DEGREES CELSIUS
TO INTERNAL 65 DEGREES CELSIUS.**

COMMENTS

FOR VARIETY

ADD 125G OF HOT ENGLISH MUSTARD FOR EXTRA FLAVOUR.